



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Joe'Mar Hooper, MPA
Health Operations Administrator

www.milwaukee.gov/health

Frank P. Zeidler Municipal Building, 841 North Broadway, 3rd Floor, Milwaukee, WI 53202-3653 phone (414) 286-3521 fax (414) 286-5990

Routine Food

MICHAEL A. BATZLER
BATZLER'S TRACKSIDE INN
8762 N GRANVILLE RD
MILWAUKEE, WI

4/14/2014

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

Fee Amount:
\$107.00

CDC Risk Code Factor Violation(s)

Code Number	Description of Violation	Correct By
CDC Risk Violation(s):	0	

Good Retail Practice Violations(s)

Code Number	Description of Violation	Correct By
2-102.11	The certified food manager was not knowledgeable regarding many food safety items such as: handwashing requirements, cold holding temperature requirement, sanitizer levels, and how to calibrate a thermometer. Make sure the person in charge is able to demonstrate knowledge of the appropriate requirements of the Food Code.	4/28/2014
2-301.14	An employee donned gloves with washing her hands, then used chemical, then went back to food handling. Employees must wash their hands before putting on gloves and in between tasks such as cleaning or handling raw food. Employees must wash their hands before working with food. REPEAT	4/28/2014
2-401.11	An employee had an open beverage on the prep table. Provide closed drinking cups and/or store employee beverages away from food prep areas. Employees may only eat in designated areas not in the food preparation area. COS	4/28/2014

3-302.11	<p>1. Condensate from the upright freezer is dripping onto frozen pizzas. Condensate is considered a contaminant. Repair freezer.</p> <p>2. The hood had dust hanging from it that may fall into food. Clean the dust out of the hood. Hood cleaning is scheduled for next week. In the future, clean hanging dust as needed.</p> <p>3. A dirty box of potatoes was sitting on the sanitize drainboard of the warewashing sinks and dirty dishes were in the sanitizer compartment. These are clean areas unless you sanitize the areas prior to vegetable prep since you don't have a prep sink.</p> <p>All food must be protected from cross-contamination. REPEAT</p>	4/28/2014
3-304.11	<p>1. The deli slicer had old food debris on it. Break it down and clean it.</p> <p>2. There were knives stored dirty on 2 dirty magnetic strips. Clean the magnetic strips and only store clean knives on them. This will prevent the strips from getting soiled.</p> <p>3. There were dishes stored clean that had food debris on them by the warewashing sink. Store all dishes cleanly.</p> <p>4. The cutting board at the prep table had food debris and mold underneath it. Make sure you clean both sides of the cutting boards daily.</p> <p>5. The dishwasher was not sanitizing the barware. Repair bar dishwasher to dispenser chlorine at 100ppm.</p> <p>Food equipment must be clean and sanitized before used with food. REPEAT</p>	4/28/2014
3-501.16	In the prep cooler tomatoes 55F, sauteed onions 60F, taco meat 47F. Both the upper and lower units were not holding hazardous foods at 41F or below. Repair the prep cooler. Operator instructed to dispose of food in the cooler longer than 24 hours.	4/28/2014
3-501.17	Undated cole slaw, ham, hot dogs, cooked green beans, rice, potato salad, mashed potatoes, stuffed peppers and other food items. Ready-to-eat potentially hazardous food held for more than 24 hours must clearly marked to indicate the day by which the food is to be consumed on the premise, sold, or discarded. REPEAT	4/28/2014
3-501.18	Expired taco meat from 4/1 in the cooler. Disposed of voluntarily. COS Potentially hazardous food must be discarded if the container is not properly date marked or has exceeded the time allowed.	4/28/2014
5-205.11	The kitchen handsink was blocked by dirty dishes and a large tray upon arrival. Handsink was not available for use. Make sure the handsink is always available. COS	4/28/2014
6-301.12	There was no paper towel at the hand washing sink in the kitchen. Provide single service towel for all handsinks. COS REPEAT	4/28/2014
68-4	<p>5-202.12 Metered or slow closing faucets</p> <p>The one faucet in the mens bathroom does not stay on. Metered or slow closing faucets should stay on for a minimum of 15 seconds. Adjust faucet to stay on for 15 seconds.</p>	4/28/2014
7-201.11	A jug of soap was on the prep table with soup tureens and food baskets. All toxic materials must be stored so they will not contaminate food. Keep chemicals over by the handsink and dishwasher area. COS	4/28/2014
7-202.12	The sanitizer buckets in the bar and kitchen were over 200+ppm chlorine. Strips are present, but the staff is unknowledgeable of required bleach levels. All toxic materials must be used following the manufacturers directions. Inspector did a training session with the owner. COS	4/28/2014

Good Practice Violation(s): 13

Total Violations: 13



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Notes:

FDL ok
CFM ok. Expiring in May. Renew.
Inspection was on 4/11/14

Repair the gasket on the double cooler doors.

Clean all shelving units.

Replace the black rusted shelving unit at the east end of the island and clean the west one.

On 4/14/2014, I served these orders upon MICHAEL A. BATZLER by leaving this report with

Inspector Signature (Inspector ID:84)

Operator Signature